

THE BRASSERIE

BRASSERIE & BAR

STARTERS

The Brasserie Soup of The Day, €8

Tulfarris Ballymore Wheat Brown Soda Bread
1(A)(D),2,3,8,10,13

Chicken, Mushroom & Leek Terrine, €13

Apple & Raisin Chutney, Pickled Red Onion,
Brioche Croûte, House Greens
1(A),2,5,8,13

Jakub’s House Cured Asian Infused Salmon, €16

Coconut Gel, Pickled Salad, Dill Crème Fraîche
2,8,12

Wild Mushrooms, €13

Wild Forest Mushrooms, Creamy White Wine Sauce, Sourdough
#1(A),2,3,8

Tulfarris Chicken Wings

Starter €14 / Main €19

Choice of Mic’s Chilli BBQ or Mic’s Damn Hot Chilli Sauce,
Served with Cashel Blue Cheese Dressing and Celery
1(A),2,3,5,8,13

SALADS

Starter €11 | Main €16

Greek Salad

Mixed Bell Peppers, Cherry Tomatoes, Cucumber, Red Onion,
Pitted Olives, Feta Cheese, Mixed Baby Leaves tossed in a
Balsamic Olive Oil Dressing
2,8

Caesar Salad

Baby Gem Leaves, Bacon Lardons, Sourdough Crostini,
Aged Parmesan, Caesar Dressing, Anchovies (Add Chicken, €5)
1(A),2,5,8,13

PASTAS

Add Garlic Bread €2

Pork & Fennel Ragu Tagliatelle, €21

Tagliatelle Pasta tossed in a Ragu of Pork Mince, Pulled Pork
Shoulder and Sliced Italian Sausage, Finished with Fennel
and Aged Parmesan
1(A),2,3,8,13

Basil Pesto Penne, €18

Penne Pasta tossed with a Creamy House Made Basil Pesto Sauce.
Topped with Aged Parmesan and Toasted Pine Nuts
1(A),8,13

Mediterranean Penne, €18

Penne Pasta, Roast Mediterranean Vegetables and
Olives tossed in a Rustic Tomato Sauce
1(A),2,3,8,10,13

BURGERS

The Brasserie Beef Burger, €21

Brioche Bun, Lettuce, Sliced Tomato, Pickled Gherkin,
Onion Rings, Rustic Fries
1(A),2,5,10,13

Add Cheese, 8 – €1.50, Add Smoked Bacon, 2 – €1.50

The Brasserie Cajun Chicken Burger, €21

Brioche Bun, Roasted Garlic Aioli, Rocket,
Roasted Red Peppers, Rustic Fries
1(A),2,5,8,10,13

Add Cheese, 8 – €1.50, Add Smoked Bacon, 2 – €1.50

Fish Burger, €21

Brioche Bun, Crisp Battered White Fish, Baby Gem Lettuce
Leaves, Pickled Red Onion, Tartar Sauce, Chunky Fries
1(A),2,4,5,8,10,13

Gourmet Lamb Burger, €25

Brioche Bun, Tzatziki, Red Onion Jam, Baby Spinach, Chunky Fries
1(A),2,3,5,8,10,13

Mushroom Burger (Vegetarian), €21

Monaghan Mushroom Burger, Brioche Bun, Smoked Ketchup,
Sliced Tomato, Baby Gem Lettuce, Rustic Fries
#1(A),2,4,5,8,10,13
Vegan Option Available

MAINS

Battered Fish of the Day, €23

Triple Cooked Chunky House Fries, Garden Pea
and Mint Purée, Tartar Sauce
1(A),2,5,8,12,13

Butter Chicken Curry, €21

Sliced Chicken Breast, Bell Peppers, Courgette and Red Onion,
simmered in a Creamy Butter Curry Sauce. Served with Basmati
Rice and Sweet Mango Chutney
2,8,10

Pot Roast Feather Blade of Irish Beef, €26

Creamed Potato, Confit Carrot, Braised Shallot, Port Roast Jus
2,3,8

Grilled 10oz Ribeye Steak, €36

Stuffed Flat Cap Mushroom, Rustic Fries
Choice of Peppercorn Sauce or Garlic Butter
1(A),2,3,8,10

Slow Cooked Wicklow Venison Shank, €25

Roasted Root Vegetables, Creamy Mash Potato, Red Currant Jus
2,3,8

Gourmet Jumbo Pork & Black Pudding Sausages, €21

Creamy Mash, Slow Confit Onion Jus, Crispy Onions
1(A),2,5,8,13

Slow Cooked Chicken Leg ‘Coq au Vin’, €23

Creamed Potato, Wild Mushroom and Pear Onion,
Streaky Bacon, White Wine Sauce
2,3,8

SIDES

All €5.50 unless stated

Rustic Cut Skin on Fries 2,5,8,13

Triple Cooked Chunky House Fries 2

Parmesan Truffle Fries 2,5,8,13

Dressed Baby Leaf Salad 2,8,9

Buttered Market Vegetables 2,8

Creamy Rooster Mash Potato 2,8

Pot of Sauce €1, Jug of Sauce €2

DESSERTS

All €8.50

White Chocolate Mousse

Raspberry Gel, White Chocolate Crumble 8

House Semi Freddo of the Day

Berry Compote 2,8,9(D),13

Cheesecake of the Day

Chocolate Sauce, Crème Chantilly 1(A),2

Dessert Special of the Day

Please ask your servers for allergen information

WE DO NOT SPLIT BILLS FOR GROUPS OF SIX OR MORE 🍷 10% GRATUITY ADDED TO GROUPS OF SIX OR MORE

ALLERGENS: 1. GLUTEN (A) Wheat, (B) RYE, (C) Barley, (D) Oats; 2. SO2 & SULPHITES; 3. CELERY; 4. SESAME, 5. MUSTARD; 6. CRUSTACEANS; 7. LUPIN; 8. DAIRY; 9. NUTS (A) Almond (B) Walnut (C) Hazelnut (D) Pistachio (E) Brazil (F) Cashew (G) Pecan (H) Macadamia; 10. SOYA; 11. PEANUTS; 12. FISH 13. EGGS; 14. MOLLUSCS

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www.tulfarrishotel.com